## Grilled Peach Gazpacho Chef Matt Selby, Vesta Dipping Grill

6 Each Colorado Peaches

Vegetable oil

Salt and pepper

1 Each English Cucumber, peeled, seeded and chopped

1 Each Yellow Pepper

1 Each Yellow Tomato, cored and chopped

1 Each Small Onion, diced

1 Each Small Clove Garlic, chopped

2 ½ Cups Water

2 Tablespoons Olive Oil

To Taste Salt and Freshly ground black pepper

1 Tablespoon Chives, snipped

Preheat grill. Cut the peaches in half, and discard the pits. Place the peach halves in a mixing bowl, and toss with a small amount of vegetable oil, and season with salt and pepper. Grill the peaches on all sides until blackened, about 3 minutes per side. Set peaches aside to cool.

Combine the grilled peaches with the cucumber, yellow pepper and yellow tomato, onion, and garlic all in a blender cup, or food processor. Puree with the water and olive oil. Season to taste with salt and pepper. It's best if the peach gazpacho sits overnight, or at least a couple hours to chill and mature the flavors.

Pour the soup into bowls and garnish with fresh chives.